

DINNERLY



Feed-A-Crowd Crunchy Baked Bean Pie:

Same Meal Price, Double the Portions!



35 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1 onion
- 2 red capsicums
- 2 x 400g cannellini beans
- 100g cheddar ⁷
- 2 x 2 wholemeal rolls ¹⁶
- 20g smoky barbecue seasoning ¹⁷
- 400g diced tomatoes

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 2 tbs barbecue sauce
- 2 tsp sugar

TOOLS

- box grater
- large deep frypan
- 1.5L (6 cup) baking dish

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 465kcal, Fat 19.8g, Carbs 48.0g,
Proteins 20.2g



1. Prep ingredients

Preheat the oven to 220C. Thinly slice the **onion** (see Feed A Crowd). Thinly slice the **capsicums**. Crush or finely chop **2 garlic cloves**. Drain and rinse the **beans**. Coarsely grate the **cheese**. Cut the **rolls** in half.



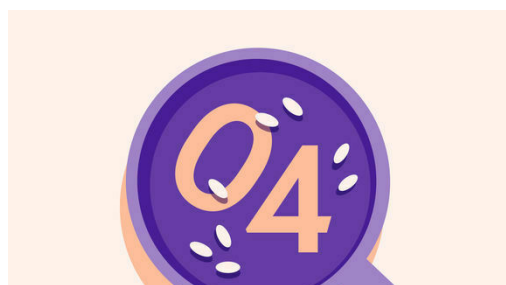
2. Saute veggies

Heat **2 tsp olive oil** in a large deep frypan over medium-high heat. Cook the **onion** and **capsicum**, stirring, for 6-7 mins until softened. Stir in the **barbecue seasoning** and **2 tbs barbecue sauce** and cook, stirring, for 1 min.



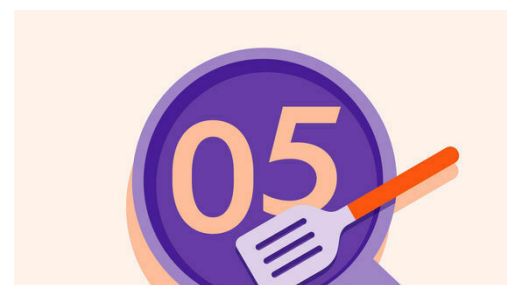
3. Simmer filling

Add the **beans, tomatoes, 2 tsp sugar** and **125ml (½ cup) water** to the pan and stir to combine. Bring to the boil, then reduce the heat to medium-high and cook for a further 5-7 mins until slightly thickened. Taste, then season with **salt and pepper**. Transfer to a 1.5L (6 cup) baking dish.



4. Make crunchy topping

Meanwhile, combine the **garlic** and **1½ tbs olive oil** in a bowl. Brush over the cut sides of the **rolls**, then tear into 2cm chunks and scatter over the filling. Scatter over the **cheese**.



5. Bake and serve up

Bake the pie for 15-17 mins until the topping is golden and crispy. Divide the **baked bean pie** among plates and enjoy!



6. Feed A Crowd

Make light work of meal prep by getting the kids involved! Ask them to cut up the veggies and grate the cheese, or perhaps make the garlic oil and crunchy topping in Step 4 while you get on with other things.